

**EQUIPMENT NEEDS ASSESSMENT APPLICATION**  
**Fall 2016**

Name of Person Submitting Request:	<b>Stacy Meyer</b>
Program or Service Area:	<b>Culinary Arts/ Baking</b>
Division:	<b>Applied Technology, Transportation and Culinary Arts</b>
Date of Last Program Efficacy:	<b>2016</b>
What rating was given?	<b>conditional</b>
Equipment Requested	<b>Dough Sheeter</b>
Amount Requested:	<b>25,000.00</b>
Strategic Initiatives Addressed: (See <a href="http://www.valleycollege.edu/about-sbvc/office-of-president/college_planning_documents/documents/strategic-plan-report-working-doc-8-25-15-2.pdf">http://www.valleycollege.edu/about-sbvc/office-of-president/college_planning_documents/documents/strategic-plan-report-working-doc-8-25-15-2.pdf</a> )	1.5,1.6.1,1.6.2,1.8,1.9,1.9.1,1.9.2,1.10,1.10.1, 1.11, 1.12, 2.1, 2.2, 2.5.1, 2.5.1.1, 2.5.1.2, 2.5.2, 2.6.2, 2.6.3, 2.6.3.3, 2.8.2, 2.8.4, 2.8.8, 2.13

NOTE: To facilitate ranking by the committee, submit separate requests for each item; however, multiple items can be submitted as one request if it is required that the equipment is packaged together.

Replacement  Additional  XX

Are there alternative funding sources? (for example, Department, Budget, Perkins, Grants, etc.)

Yes  NO  XX

If yes, what are they? Maybe Perkins

Provide a rationale for your request. (Explain, in detail, the need for this position.)

This piece of equipment is needed for the Baking program. This will be used to show students how to roll out dough for puff pastry, sweet dough, and other doughs that it is necessary to roll out thin for production purposes. This equipment is widely used in baker's kitchens. These are necessary skills for students within the baking program to have before going out into the industry.

1. Indicate how the content of the department/program's latest Efficacy Report and/or current EMP supports this request and how the request is tied to program planning. (*Directly reference the relevant information from your latest Efficacy Report and/or current EMP in your discussion.*)

The EMP reflect this request in the expansion of the culinary department and it falls within the Baking program equipment needs. This is also stated within the efficacy report under trends and the baking program. The baking program was mentioned with in the Efficacy report many times. The efficacy report states that baking is a trend. Food Service establishments had baking in the restaurants, hotels, casinos and resorts until the cost became too high to support in house baked items. Now "trends within the food service industry are for the hotels and restaurants to go back to baking desserts, breads and pastries in house instead of purchasing the products. The program chair is creating a Baking Program that has been approved by Desert Consortium for first read and goes for second read on October 3<sup>rd</sup>. Curriculum is in the process of being developed for the baking program. This program will allow the students to gain skills in baking to

then become employed by the local restaurants, hotels and casinos. The new baking program will be held at the Radison Hotel in downtown San Bernardino and the ROP kitchen in Rialto. According to the American Baking Association 2015 ROI Report, “It is estimated that the baking industry will face a severe shortage of skilled workers in the near future” ([https://issuu.com/kkotche/docs/roi\\_report\\_2015\\_final](https://issuu.com/kkotche/docs/roi_report_2015_final)). It will be the goal of the new baking program to help fill this gap”. The EMP states within the departments goals the baking program will be offered in 2017. Also under goals the EMP states the hiring of faculty for the baking department.

2. Indicate any additional information you want the committee to consider (*for example, regulatory information, compliance, updated efficiency, student success data, planning, etc.*).

Equipment must meet the San Bernardino County Health and Safety guidelines.

3. Indicate any related costs (including any ongoing maintenance or updates) and department/program’s plans to support those costs.

Maintenance for this equipment will be the responsibility of the culinary/baking department moving forward.

4. What are the consequences of not funding this equipment?

The students will not have the experience working with a production machine such as a dough sheeter, this equipment is widely used in the baking industry and students should be trained before entering into the field of study on how to use the equipment efficiently and safely.